

Lunch

Marinated olives: castelvetro, peranzana and gaeta 4
House-cured salumi with pickles and grissini 16|26
Gem lettuce and radishes with grana padano and anchovy vinaigrette 9
Local albacore conserva with dried fava bean puree, bitter greens, garlic and croccantini 12
Arugula and strawberry salad with almonds and pecorino monteporo 9
Braised chard with pinenut and currant soffritto 6
Spring chicories with lemon vinaigrette 6
Prosciutto di Parma 7

Pizza (\$4 for prosciutto di parma \$3 for pancetta \$2 for arugula \$2 for an egg)

Marinara - tomato, oregano, garlic, olive oil 12
Romana - tomato, oregano, garlic, olive oil, anchovies, black olives, calabrian chiles 13
Salsiccia – tomato, mozzarella, spicy pork and pecorino sausage, spring onions, grana padano, garlic, olive oil 18
Margherita - tomato, mozzarella, grana padano, basil, olive oil 15
Funghi - mushrooms, smoked mozzarella, grana padano, garlic, oregano, dandelion greens, olive oil 18
Asparago- ricotta, asparagus, sea salt, pecorino riserva, olio di corona 16
Bianca - mozzarella, grana padano, chiles, garlic, green olives, basil, olive oil 16
Cavolo-tomato, garlic, chilies, grana padano, lacinato kale, smoked mozzarella, olive oil 16

Pasta and Entrees

Cocoa tagliatelle with pork trotter sugo, pea tendrils and grana padano 12|20
Squid ink tonnarelli with Fort Bragg sea urchin, cherry tomato, fennel and chiles 13|21
Braised chicken with roasted carrots and saba 18
Pork meatballs braised in tomato with basil and grana padano 11|18

Bread served upon request

A 4% surcharge will be added to your check to support San Francisco health and labor ordinances